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*Aunt Josephine's
Book of
Recipes*

AUNT JOSEPHINE'S
BOOK OF

RECIPES

By
Josephine M. Wallace



Des Moines
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1923

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This book contains tested recipes which have been used in the family for years. Some have been handed down through Aunts and Cousins, originally from Grandmother's treasured corner cupboard—others are from old friends, while still others are original recipes—selected and arranged by

JOSEPHINE M. WALLACE.



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Bread and Rolls

BREAD—OLD, OLD METHOD

1 cup scalded milk	1 cake Yeast Foam
1 cup boiling water	$\frac{1}{2}$ cup lukewarm water
2 tablespoons fat	2 tablespoons sugar
2 teaspoons salt	6 cups flour

Dissolve yeast cake in lukewarm water. Mix a batter of milk, water and part of flour. Add dissolved yeast. Beat well, cover and let rise over night. In the morning add melted shortening, sugar, salt and remaining flour (enough should be added to make dough possible to handle without getting hands sticky). Knead for 20 minutes. Put in greased pan to rise; when double in size knead into loaves, place in greased bread pans and let rise; then bake 45 to 60 minutes.

CINNAMON ROLLS

Roll out bread dough, spread with butter, sprinkle with sugar and cinnamon. Roll up like jelly rolls and cut in one-inch slices. Let rise, then bake about one-half hour.

GRANDMOTHER'S BUNS

1 cup warm water	$\frac{1}{2}$ cup lard
$\frac{1}{2}$ cup sugar	1 cup bread sponge

Mix all together and place in a gallon crock. Keep in a warm place. Let rise till the crock is full. This amount will make eighteen good sized buns. Mould to suit your own taste. We make them round.

BREAKFAST BREAD

2 cups flour	1 cup milk
3 tablespoons Crisco	1 egg
1 teaspoon salt	3 teaspoons baking powder
2 teaspoons cinnamon	2 teaspoons butter

Mix dry ingredients; add milk, egg and melted Crisco. Pour in buttered pan and spread over with cinnamon and butter melted together. Bake in a moderate oven 15 minutes. Serve with butter.

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BREAD—QUICK METHOD

2 cakes compressed yeast	2 tablespoons Crisco
1 quart lukewarm water	3 quarts sifted flour
2 tablespoons sugar	1 tablespoon salt

Dissolve sugar and yeast in lukewarm water. Add Crisco and half of the flour. Beat until smooth, then add balance of flour or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl, cover and let rise in moderately warm place until light—about one and one-half hours. Mould into loaves. Place in greased bread pans, filling half full. Cover and let rise until double in bulk. Bake 45 to 60 minutes.

BREAD STICKS

Roll out bread dough about size of a lead pencil, five inches long. Place in bread stick pan or flat pan and bake about 10 minutes.

RICE BREAD—TRY THIS

$\frac{1}{2}$ cup rice, boiled or steamed in 1 cup water	$\frac{1}{2}$ cake yeast cake scalded in $\frac{1}{2}$ cup water
1 tablespoon fat	2 cups white flour
1 tablespoon sugar	

After rice is cooked add fat, sugar and water, one and one-half cups, to make the sponge. Beat well, add the flour and yeast, knead like other bread. Bake in loaf. Let this rise well.

CORN AND RICE FLOUR MUFFINS

(Old New England Recipe)

1 cup rice flour	$\frac{1}{3}$ cup corn syrup.
$\frac{1}{2}$ cup corn flour	1 beaten egg
3 level teaspoons baking powder	$\frac{1}{2}$ cup sweet milk
$\frac{1}{2}$ level teaspoon salt	2 tablespoons melted fat

Beat vigorously a few minutes.

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SCOTCH COFFEE BREAD

Put one-third cup of sugar, one-third cup of butter and small teaspoon of salt into mixing bowl; pour over this one cup of scalded milk. When the mixture is lukewarm, add a cake of yeast that has been dissolved in half a cup of warm water, two eggs slightly beaten, and enough sifted flour to make a stiff batter. Cover and let rise till more than double its bulk. Beat thoroughly. Spread evenly on tins. Cover with the following mixture: One cup of soft bread crumbs, two tablespoons of butter, two and one-half tablespoons of sugar, one teaspoon of cinnamon, some salt and three tablespoons of chopped almonds. Let rise and bake in moderate oven for 30 minutes. The yolks of eggs added before the crumbs are used will aid in keeping crumbs on.

COFFEE CAKE

2 tablespoons shortening	1 cup milk
2 tablespoons sugar	2 cups flour
1 egg	2 teaspoons baking powder

Spread on pie tin to bake. Use for top twelve teaspoons of sugar, one teaspoon of flour mixed until well powdered. Spread on top and bake until brown.

OAT CAKE

1 quart finest grade oatmeal	1 tablespoon butter
Enough flour to hold meal together	1 tablespoon lard
3 tablespoons sugar	1 tablespoon salt

Use lukewarm water to mix. Roll thin and bake brown in unbuttered tins.

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FRUIT AND NUT ROLLS

2 cups sifted pastry flour	1 egg
$\frac{1}{2}$ teaspoon salt	1 tablespoon butter
4 teaspoons baking powder	$\frac{1}{4}$ cup raisins or currants
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ cup nuts chopped
$\frac{1}{3}$ cup milk, maybe more	2 tablespoons sugar

Sift the dry ingredients together three times, work in the shortening, add milk and beaten eggs and mix to a dough. Knead dough on board slightly, roll into rectangular sheet, brush with softened butter, sprinkle with fruit, nuts and sugar. Roll up completely and cut in pieces one inch long. Set close together in buttered pan. Bake about 20 minutes.

GLAZED CURRANT ROLLS

1 cake compressed yeast	$\frac{1}{4}$ cup melted shortening
$\frac{1}{4}$ cup milk scalded and cooled	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{4}$ cups milk scalded and cooled	1 egg
$1\frac{3}{4}$ cups flour	$\frac{1}{2}$ cup cleaned currants
$\frac{1}{4}$ cup sugar	2 teaspoons cornstarch
	$\frac{3}{4}$ cup boiling water
	Sugar and cinnamon

Soften together compressed yeast in one-fourth cup of milk scalded and cooled, then add rest of milk and one-fourth of flour. Beat until smooth, cover and let rise. When light add sugar, salt, shortening, egg, currants and flour. Mix to a soft dough. Knead and let rise, roll out on buttered board, cut in rounds, set in buttered pan and let rise. Bake about 25 minutes. Dilute corn starch and hot water and let simmer 10 minutes. When nearly baked, brush over with paste and dredge with sugar and cinnamon. Repeat if necessary.

AUNT JOSEPHINE'S BOOK OF RECIPES

HOT CROSS BUNS

Mix together two pounds of flour, one-half pound of sugar, one-half teaspoon of salt, one teaspoon of cinnamon and one-half of nutmeg grated, and one pound of currants. Make a well in the middle of the flour and pour in one cup of warmed milk and one cake of compressed yeast which has been softened in one-half cup of lukewarm water. Make a thin batter, using just enough of the surrounding flour and set the mixture where it is warm until it becomes light. Then add one-half pound of butter melted and enough more milk to make a soft dough. Mix all well together. Dust lightly with flour and set aside to rise. When risen, shape dough into buns and lay them apart on buttered tins to rise again. Mark with a cross on the top and bake in a quick oven from 20 to 25 minutes.

(The above recipe is one taken from a collection given me by a famous English housewife. Cups may be used where pounds are given.)

HOT CROSS BUNS—No. 2

Soften a cake of compressed yeast in half cup of lukewarm water, scald one pint of milk, and when lukewarm add the yeast and about three cups of flour. Beat until very smooth, set aside to rise. When light, add one-half cup of butter, two-thirds cup of sugar, three eggs and one and one-half cups of currants and enough more flour to make a soft dough, about three cups. Knead until smooth and elastic, set aside again to rise. When risen to twice its size, roll out and cut in rounds, shape and place a distance apart on buttered tins. Cut a cross on the top of each bun and fill with a sprinkling of cinnamon, bake from 20 to 25 minutes.

AUNT JOSEPHINE'S BOOK OF RECIPES

DELICIOUS MUFFINS

1 tablespoon butter	1½ cups milk
2 tablespoons sugar	2 level teaspoons baking powder
2 eggs separated	
2 cups flour	

Makes one dozen muffins. Method—Cream butter, add sugar, mix dry ingredients before adding milk and eggs. Cut and fold in whites last. Do not mix until everything is in. Don't fail to try these, they are most delicate.

NUT BREAD

3 cups flour	1 cup milk
½ cup sugar	1 egg
1 teaspoon salt	1 cup nuts
4 teaspoons baking powder	

Mix dry ingredients, add milk and egg, put in a greased bread pan. Let stand 20 minutes. Bake in a moderate oven 45 minutes. When cold, cut in thin slices for sandwiches. Raisins may be added instead of nuts. Part graham flour may be used.

BISCUITS

2 cups flour	1 teaspoon salt
1 tablespoon Crisco	4 teaspoons baking powder
1½ teaspoons butter	¾ cup milk

Mix dry, work in fat, add milk, mix and roll out. Cut in rounds, bake in hot oven 12 minutes.

SCOTCH SHORT-BREAD

¼ pounds fresh butter	2 ounces flour mixed with ½
2 ounces castor sugar	teaspoon pastry flour

Place butter on a baking board and knead in sugar and rice; then knead in flour very gradually. Roll into a round piece, pinch the edge with finger and thumb and prick the top with a fork. Cut into eight pieces. Place on baking tin and bake in a moderate oven for about 20 minutes. Leave on tin for a few minutes to harden, then place on sieve to cool.

AUNT JOSEPHINE'S BOOK OF RECIPES

Cakes and Cookies

GREAT-GRANDMOTHER'S RAISED LOAF CAKE

(Better than Fruit Cake)

2 eggs	1 cup bread sponge
$\frac{1}{2}$ cup butter	1 cup flour
1 cup sugar	1 teaspoon soda
1 cup chopped raisins	1 teaspoon cinnamon
1 cup currants	$\frac{1}{2}$ teaspoon cloves

Let rise one-half hour or more until very light. Bake very slowly 45 minutes.

COOKIES

Take any dried cookies or cake of any kind, crumb these in a small crock. Take two eggs, one large tablespoon of butter or bacon fat, one-half cup of milk, sweet or sour, one-half teaspoon of baking powder, one-half teaspoon of soda, stir in one-half cup of molasses. Use enough flour to make stiff enough to drop on greased pans. Bake in moderate oven till brown, using any kind of fruit.

WHITE CAKE

2 cups sugar	3 teaspoons baking powder
1 cup butter	Whites of 8 eggs (6 will do)
2 cups flour	1 cup milk
$\frac{1}{2}$ cup cornstarch	1 teaspoon vanilla

WHITE CAKE—No. 2

1 cup butter	$1\frac{1}{2}$ cups sugar
$2\frac{1}{2}$ cups flour	1 cup milk
Whites of 6 eggs	1 teaspoon vanilla

Do not beat eggs. Cream butter and sugar, then add flour and milk, alternately; drop in the eggs last.

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SPONGE CAKE

Yolks of 4 eggs
1½ cups sugar
1 cup flour
½ cup cold water

2 teaspoons baking powder
Whites of 4 eggs
1 teaspoon vanilla

ANGEL FOOD CAKE

(Oven Not Too Hot)

1½ cups egg whites
1 teaspoon cream of tartar
1½ cups sifted sugar

1 cup pastry flour
¼ teaspoon salt
1 teaspoon vanilla

Beat egg until stiff, add part of sugar gradually, then vanilla. Mix and sift flour four times, then fold in the eggs and rest of sugar. Turn into an unbuttered pan. Bake 40 minutes. After it has risen and begins to brown, cover with buttered paper. When done, invert the pan.

SPONGE CAKE

3 eggs (if eggs are small,
use 4)
1 cup sugar

1 cup flour
4 tablespoons cold water
1 teaspoon baking powder

Cream sugar and eggs together, add water, flour and baking powder. Use the whites of eggs well beaten and bake in slow oven.

SPONGE CAKE—No. 2

4 eggs (beat well 15 minutes)
2 cups sugar
2 cups flour

2 teaspoons baking powder
1 cup hot water

Beat the eggs, add the sugar, folding gradually. Add the water last.

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AUNT HATTIE'S NEVER-FAIL JELLY ROLL

4 eggs	$\frac{1}{2}$ teaspoon soda
1 cup sugar	1 teaspoon cream of tartar
1 cup sifted flour	1 teaspoon salt

Beat well, spread on a long tin. When baked turn from tin, spread with currant jelly, and roll in napkin while still warm.

BUTTER CAKE

1 level tablespoon butter	4 level tablespoons pastry
2 level tablespoons sugar	flour
1 tablespoon milk or water	$\frac{1}{2}$ teaspoon baking powder

Cream butter and sugar well, add beaten egg yolks. Sift the flour and baking powder, add alternately with milk. Cut and fold in the whites of eggs last. Bake in moderate oven.

ANGEL FOOD DESSERT

2 eggs	1 cup dates
1 cup sugar	2 tablespoons flour
1 cup nuts	$\frac{1}{2}$ teaspoon baking powder

Bake 20 minutes. Serve with whipped cream.

CREAM CAKE

3 eggs	$\frac{1}{2}$ cup water or milk
$1\frac{1}{2}$ cups flour	2 teaspoons baking powder
1 cup sugar	

Bake in layers. For filling use one egg, two tablespoons of corn starch, one cup of sugar, one cup of milk. Cook until thick. When cold, spread between layers. If desired, whipped cream may be used on top. This is also good without the filling.

AUNT JOSEPHINE'S BOOK OF RECIPES

DEVIL'S FOOD CAKE

Mix half a cake of grated chocolate with half a cup of milk, one egg yolk and one cup of sugar. Stir and cook until thick. Set aside to cool. Cream half a cup of butter, one cup of powdered sugar; add half a cup of milk, two eggs, two cups of flour and three teaspoons of baking powder; then add chocolate mixture. Bake in two round tins and frost.

CAKE DE LUXE

2 cups sugar	2 teaspoons baking powder
1 cup butter	1 cup milk
5 eggs, whites well beaten	Flavor with lemon
3 cups pastry flour	

This may be used as marble cake by dividing and adding spices. Bake in a moderate oven.

SMALL CAKES

1 cup butter (or bacon fat)	1 cup sweet milk
2 cups sugar	1 teaspoon cinnamon
3 cups flour	1 teaspoon soda
3 eggs	$\frac{1}{2}$ teaspoon cloves
1 level teaspoon soda dissolved in hot water	1 cup raisins
	1 cup chopped nuts

Beat the eggs separately, adding the whites last. Bake in gem pans.

SPONGE CAKE—No. 3

3 eggs	3 teaspoons baking powder
1 cup flour	1 tablespoon water
1 cup sugar	1 teaspoon extract
1 teaspoon salt	

Beat eggs, add sugar and beat well; then add dry ingredients, extract and water. Pour in shallow pan and bake in moderate oven.

AUNT JOSEPHINE'S BOOK OF RECIPES

HOT FUDGE CAKE—DELICIOUS

$\frac{1}{3}$ cup butter	$\frac{1}{2}$ cup sour milk
1 cup sugar	2 cups flour
2 egg yolks	1 teaspoon cinnamon
2 squares or ounces melted chocolate	1 teaspoon baking powder
$\frac{1}{2}$ cup molasses	1 teaspoon salt
$\frac{1}{2}$ cup hot water	1 teaspoon vanilla
	2 egg whites

Cream butter, add sugar, continue creaming, add egg yolks, melted chocolate, molasses, sour milk, hot water, spice, soda, baking powder, salt and vanilla. Beat two minutes, add stiffly beaten whites. Bake in muffin pans. Serve hot with whipped cream, for dessert.

MOTHER'S WHITE CHRISTMAS COOKIES

$1\frac{1}{4}$ cups sugar	1 teaspoon baking powder
1 cup butter or half lard and half butter	1 teaspoon vanilla or lemon
1 cup sweet cream	$\frac{1}{4}$ teaspoon salt
	5 cups flour

Mix sugar, flour and baking powder, sift together. Leave out half a cup of flour mixture, work butter into flour, sugar and baking powder by rubbing with the hands (as in pie crust), mix flavoring with the cream, pour into the flour mixture, using a fork to mix. Add remaining flour and make into a dough. Divide into three rolls; work on a mixing board. Set to cool; when quite cold slice one-fourth or one-fifth inch thick, with a sharp knife. Grease and flour the pan; bake in a moderate oven until a light brown. Nuts or fruit may be used in these or on top.

GOLD CAKES

$\frac{1}{2}$ cup butter	1 cup sugar
6 egg yolks	$\frac{1}{2}$ cup milk
$1\frac{3}{4}$ cups flour	4 teaspoons baking powder

Cream butter and sugar well, add egg yolks beaten, and milk, flour and baking powder mixed. Bake in gem pans and frost.

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AUSTRALIAN DATE CAKES

3 cups flour	2 eggs
1 cup sugar	Milk to make dough
1 cup butter or Crisco	1 teaspoon salt
3 teaspoons baking powder	

Mix and sift dry ingredients; rub in shortening with tips of fingers; add eggs, beaten, and milk, to make a rather soft dough. Roll out on floured board, cut in rounds, fold a stoned date in each, pinch together. Bake in moderate oven 15 minutes.

COUSIN BELLE'S OATMEAL FLAKES

2 cups brown sugar	1 teaspoon vanilla
1 cup shortening	1 teaspoon cinnamon
3 cups Quaker Oats (dry)	1 teaspoon salt
1 teaspoon soda	2 cups wheat flour

Pour half a cup of boiling water over first three ingredients. Drop from spoon on buttered tins.

OATMEAL COOKIES

3 eggs	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup Crisco
1 cup oatmeal	2 cups flour
3 teaspoons baking powder	1 teaspoon salt
1 teaspoon cinnamon	

Beat eggs until light, add sugar, milk, oatmeal, melted Crisco, flour, baking powder, salt and cinnamon. Drop by spoonfuls on oiled pan, bake in moderate oven about 20 minutes.

FIG COOKIES

1 cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup butter
2 teaspoons cream of tartar	$3\frac{1}{2}$ cups flour
1 teaspoon soda	

For filling use one cup chopped raisins and dates and one-half cup of figs. Cook in one cup of water.

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ANNABELLE'S BREAKFAST CAKE

- | | |
|---|----------------------------|
| 1 cup sugar | 1 cup milk |
| 2 teaspoons butter | 2¾ cups flour (sift before |
| 1 egg (beat separately yolk
and white) | measuring) |

Mix as a plain cake. Just before putting in the oven sprinkle batter with cinnamon or sugar. Cover with chopped salted peanuts. Bake in a shallow pan in a fairly hot oven. Watch carefully.

OATMEAL DIAMONDS

- | | |
|-----------------------|---------------------------|
| 1 cup Crisco (melted) | 1 teaspoon soda, mixed in |
| 1 cup sugar | 1 teaspoon cold water |
| 2 cups flour | 2½ cups oatmeal (or part |
| 1 teaspoon cinnamon | corn flakes) |
| 1 teaspoon cloves | Flavoring |
| ½ teaspoon salt | 1 cup raisins (cut) |
| 2 whole eggs | Nuts if desired |

Knead a little, pat out and cut into diamonds.

SAND TARTS

(Pennsylvania Recipe—Eighty Years Old)

Rub together two pounds of sugar, two pounds of flour, one and one-fourth pounds of butter, beaten with three eggs; mix smooth, roll out and cut in cakes; place hickory nuts or almond meats over the top, wet over with the whole of a beaten egg and sprinkle with cinnamon and fine sugar.

ECONOMY CAKE

- | | |
|--|--------------------------------------|
| 1 cup sugar | 1⅔ cups flour |
| 2 teaspoons butter substitute | 1 teaspoon baking powder |
| 1 egg | ½ package Dromedary dates, |
| 1 cup boiling water | chopped |
| 1 teaspoon baking soda (in
the water) | 1 cup (or less) English wal-
nuts |

Mix in order given.

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SMITH COLLEGE CRISPS

1 tablespoon butter	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$2\frac{1}{2}$ cups rolled oats
2 eggs, well beaten	2 teaspoons baking powder
1 teaspoon vanilla	1 tablespoon flour

Drop by teaspoonfuls, two inches apart, on a well-buttered pan. Bake carefully. Remove from pan before cold.

AUNT MARGARET'S LACE COOKIES

$3\frac{1}{2}$ cups Post Toasties	4 eggs
1 cup chopped nuts	1 cup sugar
1 cup cocoanut	

Mix dry ingredients, add eggs with sugar, flavor to taste. Bake on well buttered cooky sheets. Watch carefully. Remove from pan at once.

Icings and Cake Fillings

WHITE FROSTING

2 egg whites, beaten stiffly boil until the thread stage
2 cups sugar in 1 cup water,

Pour over egg whites, beating with whisk constantly until cold; add flavoring. If too stiff, add small amount of warm water. If too soft, add powdered sugar. Put in pastry bag and force through on cake.

DELICIOUS ICING

2 teaspoons cream ½ teaspoon vanilla
2 teaspoons melted butter

Add powdered sugar till right consistency to spread, then add butter and beat one-half minute.

SOFT FROSTING

2 egg whites ½ teaspoon vanilla
1½ cups sugar 2 tablespoons cream
1 cup water Powdered sugar

Boil sugar and water and pour over beaten egg whites. Add two tablespoons of cream, vanilla and enough powdered sugar to make it of spreading consistency.

CANDIED ORANGE

Peel four oranges, cut in thin strips with scissors, cover with cold water and let come to boil. Let cool, and repeat five times. Make syrup of one cup of sugar, one-half cup of boiling water till it threads; drop in peelings and boil five minutes. Remove and roll in granulated sugar.

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MOCHA FROSTING

Cream one-half cup of butter well, add one egg yolk and beat, gradually stirring in two and one-half cups of powdered sugar and a small amount of cold coffee or caramel syrup.

MARSHMALLOW CREAM

Dissolve one and one-half tablespoons of gelatin in half a cup of cold water; add half a cup more water and set aside to cool. Beat two egg whites until stiff, then slowly add gelatin, beating constantly. Add one cup of sugar and one teaspoon of almond extract. Divide into three parts and color each with Burnett color paste. Spread in layers in mold to stiffen.

AUNT JOSEPHINE'S BOOK OF RECIPES

Doughnuts

DOUGHNUTS

1 well-beaten egg	doughnuts from soaking
$\frac{3}{4}$ cup sugar	fat)
$\frac{3}{4}$ cup milk	$3\frac{1}{4}$ cups flour (or enough to
1 tablespoon melted butter	prevent sticking)
$\frac{3}{4}$ teaspoon salt	1 heaping teaspoon baking
$\frac{1}{2}$ teaspoon cinnamon	powder mixed with first
Tiny pinch of ginger (to keep	cup flour

Take a small portion at a time, roll out one-third inch thick, and cut with ring cutter, floured each time. Put scraps with another portion, and roll again, etc. Fry in "smoking hot" lard.

DOUGHNUTS—No. 2

1 egg	1 small tablespoon butter
1 cup milk	$\frac{1}{4}$ teaspoon cinnamon
$1\frac{1}{3}$ cups sugar	$\frac{1}{4}$ teaspoon nutmeg
2 teaspoons cream tartar	Flour enough to roll without
1 teaspoon soda	sticking

Beat egg and sugar together; add milk and melted butter; stir soda and cream of tartar in the dry flour; mix lightly and roll; cut in rings; fry in deep, hot fat. Drain on brown paper.

Ginger Bread

BEST GINGER BREAD

1 tablespoon lard	1 teaspoon ginger
1½ cups brown sugar	1 teaspoon nutmeg
½ cup gingerbread molasses	1 teaspoon cloves
2 cups flour	1 teaspoon soda
1 cup boiling water or coffee	2 eggs well beaten
1 teaspoon cinnamon	

Cream sugar and lard; add the molasses and boiling coffee, beating the soda in until it foams; add other ingredients in order given above.

GINGER BREAD—No. 2

½ cup sugar	½ teaspoon cloves
1 cup molasses	2 teaspoons soda dissolved in
½ cup shortening (bacon fat)	1 cup boiling water
1 teaspoon ginger	2½ cups flour
1 teaspoon cinnamon	2 eggs well beaten, added last

Bake in layers. For filling use one egg lightly beaten; spread on layer and sprinkle well with sugar before placing second layer.

GINGER GREAD—No. 3

(An Old Dixie Recipe)

½ cup butter warmed till soft	1½ heaping teaspoons cinna-
1½ cups molasses	mon
¾ cup boiling water	1 saltspoon cloves
3 level cups flour	1 saltspoon nutmeg
1 heaping teaspoon soda	½ saltspoon salt
1½ heaping teaspoons ginger	

Put molasses in bowl; add melted butter, spices and soda. When mixed add boiling water, then the flour, beating until smooth. Bake in a moderate oven. Use two pans, one within the other, to prevent burning.

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Pies

PIE CRUST

Mix and sift one and one-half cups of pastry flour, one-fourth teaspoon of baking powder and one-half teaspoon of salt, and cut in with a knife two tablespoons of butter or drippings and two tablespoons of lard. Add, slowly, a scant half cup of cold water or just barely enough to absorb all the flour. Roll out on floured board, fold over to make three layers, pressing down edges as you fold, to confine the air. Repeat three times, rolling always from you, with a light, quick touch. If under crust only is required, remainder may be used for "Cheese Straws."

CUSTARD PIE

4 eggs
1 quart milk
1 cup sugar
1 teaspoon flour

Pinch salt
Any flavoring desired (nutmeg is our preference)

Scald the milk in a double boiler, mix with the flour a little milk and when well blended add to the milk in the boiler. When it looks creamy, take from the stove and turn milk over the well-beaten eggs. Put in salt and flavoring. Have your tins well lined with crust. Prick well and bake 15 minutes before putting in the custard. This recipe fills a large, deep pie tin. If your pans are small, you may have one or two cups of custard from what is left.

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LEMON PIE

3 eggs (saving 1 white)	1 lemon, using juice and grat-
1 large cup sugar	ed rind
1 teaspoon butter	Pinch salt
3 large tablespoons flour	1 cup hot water

Mix the sugar and flour very thoroughly; add the eggs, then the lemon and butter. Put on the stove in double boiler and add the hot water. Stir until thick; add salt; pour in the baked crust. To the well-beaten white put one tablespoon of sugar. Spread over top of pie and brown slightly. Whipped cream may be used in place of egg if preferred.

LEMON PIE--No. 2

2 lemons	3 eggs
1½ cups sugar	1 teaspoon butter
1½ cups water (or milk)	2 tablespoons flour

Beat the yolks of the eggs, add the flour, the juice and grated rind of the lemon. Beat all together, add a little of the milk and sugar, beat, then add the rest of milk (or water). Line a pie plate with crust, pour in the mixture and bake. Beat whites of eggs stiff, add two tablespoons of sugar, spread over top and brown delicately.

CHRISTMAS PUMPKIN PIE

1½ cups pumpkin	1½ cups Borden's evaporated
1 cup brown sugar	milk
3 eggs, well beaten	¾ cup water
½ teaspoon salt	1 teaspoonful cinnamon
1 teaspoon ginger	Rich pastry
1 tablespoon melted butter	

Miss A. S., Norfolk, Va., says: "If you haven't a tested recipe of your own, try the above. Bake in a moderate oven."

Puddings

FIG PUDDING

1 cup stoned raisins	2½ cups flour
1 cup chopped figs	1 cup molasses
1 cup chopped suet	1 teaspoon cinnamon
1 cup sweet milk	1 teaspoon nutmeg

Steam three hours.

Sauce—

¼ cup butter	1 teaspoon vanilla
1 cup powdered sugar	Whites 2 or 3 eggs

Cream butter, add sugar, beat well; add flavoring and beat again; sprinkle with nutmeg and set on ice to cool. Golden sauce is also good with this pudding.

CHOCOLATE PUDDING

Pudding—Two eggs and three-fourths cup of sugar, beaten together; add one cup of milk; sift two cups of flour and three teaspoons of baking powder and add to egg mixture; melt two squares of chocolate and two teaspoons of butter and add. Fill mould two-thirds full and steam one and one-half hours.

Sauce—Beat two egg whites until stiff; add three-fourths cup of sugar and continue beating; then add beaten yolks. Just before serving, add one teaspoon of melted butter and flavoring.

CRUMB PUDDING

2½ cups bread crumbs	1 tablespoon bacon fat
2 cups sugar	1 tablespoon molasses
1½ cups milk or hot water	2 cups flour
1 egg	1½ teaspoons baking powder

Cinnamon, nutmeg, cloves and allspice to taste. Steam for three hours and serve with hard sauce.

AUNT JOSEPHINE'S BOOK OF RECIPES

COLD LEMON PUDDING

3 tablespoons cornstarch
3 eggs

1½ cups sugar
Rind and juice of 2 lemons

Mix corn starch with cold water until it is clear, like starch; add lemon juice and rind, sugar and yolks of eggs; beat well; pour in small glasses; add six spoons of sugar to the beaten whites. When like meringue, decorate the glasses with this and cherries or clear jelly.

NORWEGIAN CREAM

2 eggs
¼ ounce leaf gelatin

3½ ounces sifted sugar

Separate whites from yolks of eggs and beat with half the amount of sugar in each. Mix well, flavor with vanilla, then add the gelatin, which should be dissolved in one teacup of hot water and allowed to cool. Beat well and pour into a crystal dish. When set, spread with apricot jam and whipped cream.

MACAROON PUDDING

Make a custard of one quart of milk, two tablespoons of sugar, yolks of three eggs, one tablespoon of flour, one tablespoon of corn starch; flavor with vanilla; one-half teaspoon of almond. Add one and one-half dozen macaroons, broken up finely. Frost with whites of eggs and brown in the oven. Serve ice cold.

CHOCOLATE PUDDING, STEAMED

2 eggs beaten together

¾ cup sugar

1 cup sweet milk

3 teaspoons baking powder,
sifted together

2 cups flour

2 squares chocolate, melted
together

2 teaspoons melted butter

Add melted chocolate to batter; fill cans about two-thirds full and steam or boil until done.

AUNT JOSEPHINE'S BOOK OF RECIPES

CHOCOLATE RICE MERINGUE

2 cups milk	1 square chocolate
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
$\frac{1}{4}$ cup rice	2 egg whites
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup heavy cream

Scald milk, add rice (washed) and cook in double boiler until rice is soft. Add sugar, melted chocolate, vanilla and stiffly beaten egg white. Pour into buttered baking dish and bake until firm. Serve with whipped cream.

PRUNE WHIP

5 egg whites	1 cup pulverized sugar
$\frac{1}{2}$ teaspoon cream of tartar	$\frac{1}{4}$ pound cooked prunes, seeded and cut finely
$\frac{1}{2}$ teaspoon salt	

Beat the eggs to a stiff froth, add the sugar, then the prunes. Flavor to taste. Place in a buttered mold. Set in a pan of hot water and bake 20 or 30 minutes in hot oven. Serve with cream.

AUNT LIZZIE'S CHRISTMAS STEAMED PUDDING

1 cup molasses	1 teaspoon soda
1 cup sugar	1 cup boiling water
1 egg	$1\frac{1}{2}$ cups raisins
Butter size of walnut	1 quart flour

Steam two hours. Serve with hard sauce made with two cups of powdered sugar and one cup of butter. Cream well and mold for slicing. Add grated nutmeg to the sauce.

FOAMING OR GOLDEN SAUCE

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ cup pineapple juice
1 cup powdered sugar	

Beat butter to a cream. Add sugar gradually and when very light add the pineapple juice, which has been heated, a little at a time. Place bowl (containing above) in a basin of hot water until smooth and foamy.

AUNT JOSEPHINE'S BOOK OF RECIPES

CHRISTMAS PLUM PUDDING

(From an Old Book)

Take one and one-half pounds of bread crumbs, one-half pound of flour, two pounds of finely shredded beef suet, two pounds of stoned raisins, two pounds of currants (washed, picked and dried), two pounds of sugar, one-fourth pound of candied lemon and citron peel, that is, two ounces of each, two small nutmegs (grated), the juice of a lemon and the rind finely chopped, a teaspoon of salt, two ounces of sweet almonds (blanched and sliced), sixteen eggs, a glass of fruit juice and as much milk as will wet it, but no more than that, as it makes the pudding heavy. It should be as stiff as paste. Mix all the dry ingredients thoroughly, then add the eggs and milk, and, last of all, the fruit juice. Steam for ten hours.

Best Sauce for Plum Pudding—Take one-half pound of butter, wash the salt from it, and cream till very light; stir in three-fourths pound of brown sugar and the beaten yolk of an egg; simmer over a slow fire or on the back of a stove for a few minutes, and when at boiling heat add a half-pint of good cooking wine. Serve in a sauce-boat, and sprinkle nutmeg over the surface.

“If you would serve your pudding in the true old English style, have ready a gill of pure alcohol, and the pudding being turned out on a large platter, just as the servant enters the dining-room let another person outside the door be furnished with a lighted match. Having poured the alcohol over the pudding, ignite it with the match, and a beautiful, leaping blue flame will gladden the eyes of the beholders.”

AUNT JOSEPHINE'S BOOK OF RECIPES

STIRLING SAUCE

1 cup brown sugar
½ teaspoon vanilla

1 tablespoon cream
⅓ cup butter

Cream the butter and sugar thoroughly; add cream and vanilla until light; serve with hot puddings.

MARSHMALLOW PUDDING

One pound of marshmallows, soaked in lukewarm water to cover them. When soft, cut in dice, add one-half pound of chopped nuts, one tablespoon of sugar, two tablespoons of sherry or fruit juice and one pint of whipped cream. Stir well; set in ice chest until very cold. Serve in sherbet glasses.

DATE PUDDING

1 cup chopped dates
1 cup chopped nuts
1 cup bread crumbs

1½ cups sugar
6 eggs

Chop nuts and dates finely, add bread crumbs and two teaspoons of baking powder. Beat eggs light and mix all in bowl. Pour in well-greased mold. Bake until brown in moderate oven. Serve with whipped cream or hard sauce made with powdered sugar.

AUNT SARAH'S SPANISH CREAM

One pint of milk and one box of gelatin. Heat together yolks of three eggs and five tablespoons of sugar beaten together. Then add to the above. Take from the fire as soon as it thickens; then stir in the whites of the eggs beaten to a stiff froth. Flavor with vanilla and serve with cream and sugar or whipped cream.

AUNT JOSEPHINE'S BOOK OF RECIPES

MAPLE SURPRISE

Dissolve a package of peach Jell-O in boiling water. Add one cup of maple syrup. When nearly cold, add three-fourths cup of chopped dates. Pour into molds to harden. Serve with whipped cream.

CREAM PUFFS

$\frac{1}{2}$ cup butter
1 cup flour

1 cup boiling water
4 eggs

Put butter and water in saucepan over fire; when boiling stir in flour and beat well; remove from fire and add eggs, one at a time, unbeaten. Beat well and drop by spoonfuls onto an oiled pan. Bake in moderate oven 35 to 45 minutes. Cut open and fill with cream filling or whipped cream.

Cream Filling—Three-fourths cup of sugar, one teaspoon of salt, one and one-half cups of milk, one-third cup of flour, one egg, one teaspoon of vanilla. Scald milk and sugar in double boiler; add flour diluted with cold milk, egg (beaten) and flavoring; cook until thick, stirring constantly.

ORANGE DELIGHT

Cut four oranges in half, scoop out pulp and squeeze out juice, add the juice of one lemon. This should make one pint. Dissolve one envelope of gelatin in half a cup of cold water; add one cup of boiling water and three-fourths cup of sugar. When cool add the fruit juice (strained) and pour into sherbet cups to stiffen. When firm, turn into orange cups. Cover with meringue made of two egg whites, beaten stiff, and one tablespoon of sugar. Decorate with nuts and candied cherries. Place under broiler for one minute, to lightly brown. Set to cool, and serve.

AUNT JOSEPHINE'S BOOK OF RECIPES

STRAWBERRY SHORTCAKE

2 cups flour	1 egg
$\frac{1}{4}$ cup sugar	5 tablespoons butter
4 teaspoons baking powder	2 tablespoons Crisco
$\frac{1}{2}$ teaspoon salt	$\frac{1}{3}$ cup milk

Mix dry ingredients; work in shortening; add milk and egg (beaten). Divide in half and pat out on pan. Sprinkle with flour and place other half on top. When baked, split, dot with butter and put strawberries between and on top of cake. Decorate with whipped cream.

AUNT JOSEPHINE'S BOOK OF RECIPES

Frozen Desserts

FROZEN PUDDING

3 cups milk scalded	$\frac{1}{2}$ cup flour
3 eggs	1 cup sugar

Beat well. Cook like a custard. When cold add one pint of cream, one cup of chopped figs, one-fourth teaspoon of vanilla and one-fourth pound of candied cherries cut very finely and rolled in flour. Freeze first and let stand to ripen. Pack well.

PEACH ICE CREAM

6 small peaches mashed fine	1 cup sugar
with a fork	1 pint cream
3 eggs	1 teaspoon vanilla

Freeze; let stand one-half hour before serving.

BISQUE

1 pint whipped cream	$\frac{1}{2}$ cup powdered sugar
2 eggs beaten separately	

Beat all together, put into a mold, pack in ice and salt for four hours. Serve with fruit.

CRANBERRY SHERBET AT CHRISTMAS

Cover one quart of washed cranberries with water. Stew until tender. Strain. Measure juice and add an equal quantity of sugar, one pint of water and juice of two lemons. Whites of one or two eggs should be added after partly frozen. Freeze and let stand for one hour to ripen. Splendid for Christmas dinner.

AUNT JOSEPHINE'S BOOK OF RECIPES

BAKED ALASKA ICE CREAM

Put a piece of paper on a meat board; upon this place a sheet of sponge cake. Unmold a quart or a brick of stiffly frozen ice cream and place on the cake. With a knife, quickly spread a layer of meringue over it; then with the pastry bag and tube cover again with the meringue. Sprinkle with sugar and place in a hot oven to brown about five minutes. Serve at once.

For meringue, use two full spoons of sugar to one egg white.

AUNT JOSEPHINE'S BOOK OF RECIPES

Menus

BREAKFAST—YELLOW

	Fruit Cocktail	
Pettijohn's	Sugar	Cream
	Corn Muffins or Creamed Toast	
	Cheese Croquettes	
Butter		Peach Jam
	Candied Orange Peel	
	Coffee	

FRUIT COCKTAIL

4 oranges	2 cups sliced pineapple
1 grape fruit	2 cups sugar

Cut fruit in small pieces, removing skins, and mix; add sugar, and serve in cocktail glasses.

CORN MUFFINS

1 cup corn meal	1 tablespoon melted Crisco
1½ cups flour	½ teaspoon salt
4 teaspoons sugar	1 egg

Mix and sift dry, and add milk, egg and Crisco. Bake in oiled pan 25 minutes.

CREAM TOAST

4 tablespoons flour	2 tablespoons butter
1 pint milk	1 tablespoon salt

Melt butter, add flour and milk, stirring well until thick; pour over lightly browned bread.

AUNT JOSEPHINE'S BOOK OF RECIPES

DINNER

Halibut a la Poulette, Tomato Cream Sauce
Potatoes in Half Shell Baked Cabbage
 Bread and Butter
Baked Bananas Wafers Hard Sauce

HALIBUT A LA POULETTE

1½ pounds halibut 2 teaspoons lemon juice
¼ cup melted butter ¼ teaspoon salt
⅛ teaspoon pepper

Clean fish and cut in strips. Add seasoning to butter and melt. Dip each piece of fish separately in butter, roll and fasten with toothpicks. Put in pan, dredge with flour and bake 12 minutes in hot oven. Remove toothpicks, arrange on platter and pour around tomato cream sauce. Garnish with lemon.

TOMATO CREAM SAUCE

⅔ cup tomatoes ¾ cup white sauce
Sprig thyme ½ teaspoon salt
1 slice onion Cayenne
1 stalk celery

Cook tomatoes with seasoning five minutes. Rub through a strainer; then add white sauce.

POTATOES

Bake medium sized potatoes. Cut slice off top and scoop out center, mash, add butter and milk and seasoning. Refill shells, set in oven and lightly brown.

BAKED CABBAGE

Slice and wash cabbage, parboil 10 minutes. Put in alternate layers of cabbage and white sauce in a baking dish; sprinkle with grated cheese and bake in oven.

BANANAS

Place bananas (without peeling) on pan in oven; bake about 15 minutes. Remove skins and serve with hard sauce.

AUNT JOSEPHINE'S BOOK OF RECIPES

HARD SAUCE

Cream together one cup of brown sugar and one-third cup of butter, add one tablespoon of thin cream, one teaspoon of vanilla. Beat very light.

BREAKFAST

Oatmeal with Apple

Sugar

Cream

Date Waffles, Syrup

Cream Cheese Croquettes

Coffee

DATE WAFFLES

2 cups flour	1 cup dates
2 teaspoons baking powder	1 tablespoon sugar
2 tablespoons Crisco	1 teaspoon salt
1 cup milk	2 eggs

Mix and sift dry ingredients; wash, stone, chop dates and add; then add milk and egg yolk; add stiffly beaten egg whites last, and bake in waffle iron. Dates may be omitted.

CREAM CHEESE CROQUETTES

4 tablespoons flour	2 egg yolks
2 tablespoons butter	Salt
1½ cups cheese, cut fine	Cayenne
⅔ cup milk	

Melt butter, add flour, add milk, egg yolks and cheese; remove from fire, add seasoning; drop by tablespoonfuls into bread crumbs, then in fat; cook until light brown.

COFFEE

10 tablespoons coffee (level) ½ cup cold water
1 egg white

Mix together; add six cups freshly boiled water; boil three minutes; add one-half cup cold water to settle coffee. Serve with cream.

AUNT JOSEPHINE'S BOOK OF RECIPES

DINNER

Cream of Corn Soup	Croutons
Potatoes, Any Style	Maryland Chicken
Buttered Carrots	Apricot Ice
Parker House Rolls	
Cheese Delight	Gold Cakes
Coffee	Mints

CORN SOUP

1 can corn	2 tablespoons flour
1 pint hot water	2 tablespoons butter
1 pint milk	1 teaspoon salt
1 slice onion	$\frac{1}{4}$ teaspoon pepper

Rub corn through a sieve. Heat milk in double boiler with onion. Remove onion, add corn and water, bind with butter and flour cooked together.

MARYLAND CHICKEN

Clean and cut up chicken. Sprinkle with salt and pepper, dip in flour, egg and crumbs. Place in well-greased pan and bake 35 minutes, basting occasionally.

APRICOT ICE

Cook two cups of apricots until soft in water; then mash through a sieve; add two cups of sugar, and stir until dissolved; add juice of one-half lemon; add one quart of water and freeze.

PARKER HOUSE ROLLS

1 pint milk	1 teaspoons salt
2 tablespoons sugar	1 cake yeast
4 tablespoons shortening	

Dissolve yeast and sugar in lukewarm milk; add lard and three cups of flour. Beat until smooth, let rise about one hour, then add three more cups of flour and the salt. Roll out one-fourth inch thick, cut in rounds, brush with melted butter and fold over in half. Place in dripping pan and when light bake about 15 minutes in hot oven.

AUNT JOSEPHINE'S BOOK OF RECIPES

BREAKFAST

Orange in Half Shell
Cream of Wheat Sugar and Cream
Twin Mountain Muffins
Smothered Eggs Scottish Fancies
Coffee

TWIN MOUNTAIN FANCIES

3 cups flour	2 cups milk
6 teaspoons baking powder	3 tablespoons melted Crisco
1 teaspoon salt	1 egg
3 tablespoons sugar	

Mix dry ingredients; add milk, melted Crisco and beaten egg. Bake in oiled muffin pans 20 minutes.

SMOTHERED EGGS

4 eggs	5 tablespoons milk
8 tablespoons bread crumbs	1 teaspoon salt

Mix milk, crumbs and salt. Butter a baking dish; put one-half of mixture in bottom, then drop in eggs and cover with remaining mixture. Bake five minutes.

SCOTTISH FANCIES

1 egg	1 cup oat meal
$\frac{1}{2}$ cup sugar	$\frac{1}{3}$ teaspoon salt
$\frac{2}{3}$ tablespoon melted butter	$\frac{1}{4}$ teaspoon vanilla

Beat egg until light, add sugar and stir in remaining ingredients. Drop by spoonfuls on well-greased pan, one inch apart. Bake in moderate oven until a light brown.

AUNT JOSEPHINE'S BOOK OF RECIPES

DINNER

	Clear Tomato Soup	
	Wafers	
Veal Cutlets		Creamed Mushrooms
	French Fried Potatoes	
Celery	Bread and Butter	Pickles
Macaroon Jello		Cookies

CLEAR TOMATO SOUP

One can of tomatoes, one teaspoon of salt, one-eighth teaspoon of cayenne, one slice of onion, one-fourth teaspoon of celery salt. Cook together five minutes, then strain and serve.

VEAL CUTLETS

Wipe off meat with damp cloth, dip in egg and bread crumbs. Fry about 12 minutes.

MUSHROOMS

Two tablespoons of butter, one and one-half cups of milk, two tablespoons of flour, one can of mushrooms.

FRENCH FRIED POTATOES

Peel potatoes and cut in strips; parboil in salted water; remove and dry on towels. Fry in deep fat until brown. Sprinkle with salt.

MACAROON JELL-O

Dissolve one package of raspberry Jell-O in one cup of boiling water and a cup of cold water; set aside to cool. When it starts to thicken, beat until nearly stiff, then add one-half cup of whipped cream and crushed macaroons. Whip and serve with whipped cream.

AUNT JOSEPHINE'S BOOK OF RECIPES

LUNCHEON

Oysters in Timbale Cases

Celery

Macaroni and Cheese

Olives

Biscuits

Pineapple Salad

Chocolate Pudding

OYSTERS

1 pint oysters

3 tablespoons butter

1 pint milk (canned)

3 tablespoons flour

1 teaspoon salt

Melt butter and add flour; then add milk and cook until thick. Rinse oysters, pick out shells; add to white sauce.

TIMBALE CASES

$\frac{3}{4}$ cup flour

1 egg

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup milk

Beat egg slightly, add milk, then add to flour and salt. Dip hot timbale iron in batter; then cook in hot fat or bake on inverted muffin pan. Should be crisp and tender. If not, add more milk to batter.

MACARONI AND CHEESE

Cook macaroni in boiling salted water until tender, then put in layers of macaroni, white sauce and cheese in a baking dish and brown in oven.

BISCUITS

2 cups flour

1 teaspoon salt

4 teaspoons baking powder

1 teaspoon Crisco

$\frac{3}{4}$ cup milk

1 tablespoon butter

Mix dry ingredients, work in fat, add milk. Roll out and cut in rounds and bake in hot oven 12 minutes.

PINEAPPLE SALAD

Roll circles of pineapple in cocoanut; place on lettuce leaf, cut dates in strips and place on pineapple; fill center with dressing.

Cream cheese is especially nice.

AUNT JOSEPHINE'S BOOK OF RECIPES

DINNER

Planked Fish or Steak	Lemon Sauce
Peas in Turnip Cups	Duchess Potatoes
Bread	Butter
Pineapple and Banana Salad	
Marshmallow Cream	Devil's Food Cake

PLANKED FISH

Scale and wash fish; remove bones, beginning at head. Flatten out on a buttered plank board and bake about 20 minutes. Garnish with potatoes and parsley.

LEMON SAUCE

2 egg yolks	2 tablespoons butter
$\frac{1}{2}$ lemon juice	Salt
1 cup water	Cayenne
1 tablespoon flour	

Melt butter and flour; add lemon juice and water, and cook until thick. Pour a little liquid into egg yolks, and add to rest of sauce and cook until thick.

DUCHESS POTATOES

Peel, cook and mash potatoes. To each pint add two tablespoons of butter, one-half teaspoon of salt, three egg yolks and two tablespoons of hot milk. Beat well and force through a pastry bag.

PEAS IN TURNIP CUPS

Wash and boil turnips; peel and dig out centers to form cups. Fill with buttered peas.

PINEAPPLE AND BANANA SALAD

Cut pineapple and bananas in cubes; mix with French dressing and refill banana skins.

DUCHESS POTATOES

Boil and rice potatoes; add one teaspoon of salt, one-half teaspoon of pepper and two egg yolks to each pint of potatoes. Beat well, put in pastry bag and force through.

AUNT JOSEPHINE'S BOOK OF RECIPES

PLANKED STEAK

Use porterhouse or a cross-cut of the rump, cut about two inches thick. Wipe off with damp cloth and par-boil about eight minutes. Then place on buttered plank, surround with Duchess potatoes. Put in hot oven and bake until steak is done and potatoes browned. Sprinkle steak with salt and pepper, and spread over a little butter. Garnish top of steak with sauted mushroom caps.

SAUTED MUSHROOMS

Drain mushrooms, brown in butter and Crisco; season with salt and pepper.

FRIED BANANAS

Peel and cut bananas in half lengthwise, and then in half crosswise. Saute in butter and Crisco or bacon fat. Serve with meat course.

LUNCHEON

Veal Birds		Mashed Potatoes
	Scalloped Tomatoes	
Biscuits	Butter	Gravy
	Orange, Date and Celery Salad	
	Chocolate Pie	

VEAL BIRDS

2 cups soft bread crumbs	1½ pounds veal steak (lean)
2 tablespoons butter	½ teaspoon chopped onions
⅛ teaspoon celery salt	½ cup hot water

Pound meat; cut in pieces about 3x5 inches; spread the dressing over it, and roll up and fasten with toothpicks. Sprinkle with flour and brown in Crisco; half cover with water and cook in oven till tender, and make gravy.

ORANGE, DATE AND CELERY SALAD

Peel and cut orange in thin slices; cut celery in pieces, and cut dates in strips. Arrange on lettuce leaf. Pour over French dressing.

AUNT JOSEPHINE'S BOOK OF RECIPES

SCALLOPED TOMATOES

Drain liquid from one can of tomatoes; add one teaspoon of salt, one-fourth teaspoon of pepper, one teaspoon of sugar, celery salt; cover dish with buttered crumbs, pour in tomatoes; cover top with crumbs; bake in oven till brown.

DINNER

Tongue in Aspic Jelly	Potato Croquettes
Asparagus Baked with Cheese	
Bread and Butter	
Cheese Straws	Cucumber Salad
Strawberry Shortcake and Cream	

TONGUE IN ASPIC JELLY

(Mother's Recipe)

Boil a fresh or pickled tongue until very tender. Remove skin; return to liquid and cool. Trim off unedible portions, cut in thin slices and cut in rounds. Measure and strain the soup stock. For each cup of stock use one-half tablespoon of gelatin, softened in cold water. Pour the stock over the gelatin; add salt and cayenne to taste. Set aside to cool. Put one-eighth inch of jelly in bottom of mold; when nearly firm arrange slices of hard-boiled egg. Pour in a little more jelly and allow to harden a little. Put in slices of tongue, more jelly and slices of cucumber, pickle, etc.

ASPARAGUS BAKED WITH CHEESE

Cut and wash one bunch of asparagus. Boil in salted water until tender. Make a sauce of two tablespoons of butter and two tablespoons of flour, one-half teaspoon of salt, three-fourths cup of asparagus stock, one-half cup of milk and one-half cup of grated crumbs. Bake until browned.

AUNT JOSEPHINE'S BOOK OF RECIPES

POTATO CROQUETTES

Boil potatoes and drain well; mash and add one egg yolk and one teaspoon of butter; one teaspoon of salt to each pint of potatoes. Form in shape of croquettes, roll in egg and crumbs and fry in deep fat.

CHEESE STRAWS

1 cup flour	5 tablespoons butter
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup cheese
$\frac{1}{4}$ teaspoon baking powder	Cold water

Rub butter into flour, etc.; add cheese; then add water to make a dough. Roll out and cut. Bake eight minutes.

CUCUMBER BASKETS

Pare and cut each long cucumber in half crosswise. Cut out two sections, leaving handle, and hollow out basket. Fill one end with chopped cucumber and the other with tomato. Serve on a lettuce leaf with French dressing.

CHAFING-DISH SUPPER

Tomato Rarebit

Sandwiches

Citron Cake

Celery

Maple Surprise

Coffee

TOMATO RAREBIT

2 tablespoons butter	$\frac{1}{8}$ teaspoon soda
2 tablespoons flour	2 cups cheese
$\frac{3}{4}$ cup thin cream	2 eggs
$\frac{3}{4}$ cup strained tomatoes	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ teaspoon mustard	$\frac{1}{8}$ teaspoon cayenne

Put butter in chafing dish; add flour, when mixed, add cheese, stir until melted, add cream, then tomatoes, eggs beaten, and seasonings. Serve on toast or crackers.

AUNT JOSEPHINE'S BOOK OF RECIPES

BROWN BREAD SANDWICHES

1 cup flour	$\frac{1}{3}$ teaspoon soda
1 cup milk	$\frac{1}{3}$ cup molasses
$\frac{1}{2}$ cup graham flour	1 teaspoon salt
1 teaspoon baking powder	2 teaspoons melted Crisco

Mix and sift dry ingredients. Mix milk and molasses, add to flour, add melted Crisco; pour into greased molds and steam or boil for two hours. Fill cans two-thirds full.

LETTUCE SANDWICHES

Spread butter on thin slices of bread; place a lettuce leaf between each; cut in fancy shapes.

CITRON CAKE

1 cup citron	1 teaspoon vanilla
3 eggs	$\frac{1}{2}$ cup butter
2 teaspoon baking powder	2 cups flour
$\frac{1}{2}$ cup milk	1 cup sugar

Cream the butter and sugar; add yolks, milk and flour mixed with baking powder. Beat egg whites until stiff; add citron and vanilla. Bake in moderate oven one hour.

AUNT JOSEPHINE'S BOOK OF RECIPES

Eggs

SMOTHERED EGGS

4 eggs	5 tablespoons cream or milk
8 tablespoons bread crumbs	1 teaspoon salt

Mix milk, crumbs and salt. Put half of mixture into baking dish, drop in eggs, cover with remaining mixture. Bake five minutes in a moderate oven.

OMELET

1 tablespoon flour	$\frac{2}{3}$ cup milk
1 tablespoon butter	3 eggs
$\frac{1}{2}$ teaspoon salt	1 tablespoon chopped parsley
$\frac{1}{8}$ teaspoon pepper	

Cook flour and butter over hot water; add milk; add egg yolks beaten until thick; then add seasoning. Cut in the stiffly beaten whites of eggs, turn into buttered mold, set in pan of hot water and bake in slow oven till firm.

EGGS A LA BUCKINGHAM

6 eggs	6 tablespoons grated cheese
6 slices toast	1 cup milk

Toast bread and butter it. Place a poached egg on each slice; pour over it milk; sprinkle with cheese and lightly brown in oven.

CREAMED EGGS

1/2 cup milk
1 teaspoon butter

Season to taste. Heat the milk and butter. Beat eggs lightly, add to the milk, and cook over very slow fire. Stir from sides until they begin to set. Serve with toast. Very delicate.

AUNT JOSEPHINE'S BOOK OF RECIPES

Eggs and Cheese

CHEESE SOUFFLE

2 tablespoons butter	3 eggs beaten separately
2 tablespoons flour	1 cup cheese
1 cup milk	

Cook first three ingredients, using the yellow of eggs. When cool, add the whites. Bake 15 minutes.

CHEESE CREAM

1 cup finely cut cheese	$\frac{1}{2}$ teaspoon salt
2 tablespoons butter	Pinch of cayenne
1 tablespoon flour	$\frac{1}{4}$ teaspoon mustard
$\frac{1}{2}$ cup milk	

Mix butter and cheese; add flour; stir well. Add milk slowly and seasoning. Serve with toast or warm breads.

MACARONI WITH CHEESE

1 cup macaroni	1 cup cheese grated or
1 quart boiling water	chopped
2 teaspoons salt	2 tablespoons flour
	2 cups milk

Cook macaroni in boiling salted water 20 minutes; drain in strainer; pour over it cold water. Put layer in baking dish, pour over it white sauce and sprinkle with cheese; repeat; sprinkle with bread crumbs and brown in oven.

SPANISH RICE

1 cup rice	1 or 2 green peppers, chopped
1 quart water	1 teaspoon salt
2 cups tomatoes	$\frac{1}{8}$ teaspoon cayenne
2 slices chopped onion	

Wash rice; drop few grains at a time into the boiling water, salted; cook until tender; add the tomatoes, onion, chopped pepper; simmer until the juice is absorbed.

Soups

SOUP STOCK

(From an Old, Old Cook Book)

Take one and one-half pounds of beef cut into thin slices and diced. Cover with one quart of cold water, boil twenty minutes, take from the fire, then skim and strain.

Another Way—Take an onion, peel it, split it in halves and stick two cloves into it; put it into a saucepan with a pint and a half of water, a bunch of fresh green parsley leaves, a teaspoon of gelatin and a little salt and cayenne. A stick or two of celery or a few celery seeds, or a very small pinch of dried tarragon may be added if they are at hand, as they will greatly assist the flavor of the stock. Boil the liquor till the gelatin is dissolved, strain it into a bowl, and press the onion and parsley so as to get as much of the goodness out of them as possible. If the gelatin was good, the stock will be bright and clear. Stir into it until dissolved a teaspoon of extract of meat, and it will be ready for use. It may be served as it is, as clear soup, or a little macaroni or vermicelli may be added to it, though they should be boiled separately or the soup will not be clear—or a few vegetables cut as for Juliennne soup, may be put in.

Extract of beef dissolved in water will frequently answer as a substitute for stock.

Brown stock is made from beef alone, or in combination with other meats.

White stock is made from veal alone, or veal and chicken.

Fish stock is made from the bones, head and trimmings—or remnants—of fish.

Cream soups are generally made without meat, of

AUNT JOSEPHINE'S BOOK OF RECIPES

milk or cream combined with vegetables mashed, and strained to a puree.

If soup is to be clarified, take the white of an egg and the crushed shell, put it in the soup while cold, and then let it boil for five minutes. Then strain through a cloth. In high-grade cooking, minced raw beef or chicken is added during the last hour of boiling to clarify soup.

If the brown soup is wanted of a deep color, brown the vegetables and a part of the meat before putting into the pot, or a little caramel (burned sugar) may be added. If the soup is to be thickened, use white or brown roux, according to the color of the soup.

Amber Soup—Proceed as for bouillon, but a soup-bone, a chicken and a slice of ham are to be added the first day. Before serving, put in a large tablespoon of caramel to color.

TOMATO SOUP

1 quart stock	4 cloves
1 can tomatoes	4 pepper-corns
2 tablespoons flour	1 teaspoon salt
1 stalk celery	2 tablespoons butter
1 carrot	1 tablespoon sugar
1 small onion	

Cook the stock of one pound of meat, one pound of bone and one quart of water; add tomatoes, cloves and pepper-corns. Bring to a boiling point; simmer one hour. Take from fire and put through a sieve. Melt the butter.

CLEAR TOMATO SOUP

1 quart stock	1 carrot, sliced
2 stalks celery	1 teaspoonful salt
1 small onion stuck with 3 cloves	12 pepper-corns
1 tablespoon minced parsley	2 hard-cooked eggs
½ bay leaf	1 can tomatoes (or equivalent of fresh, stewed)

Add the vegetables to the stock and simmer three-quarters of an hour. Strain and serve.

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Fish

SALMON CROQUETTES

$\frac{1}{2}$ cup cold salmon	2 tablespoons milk
1 egg	Cracker crumbs to make stiff
$\frac{1}{2}$ teaspoon salt	enough to mold
Pepper and paprika to taste	

Remove bones and skin from salmon; crush with a fork into a paste. Use ingredients in order given. Either drop from a spoon into hot fat or mold into steaks. Roll in crumbs and fry in butter.

CREAMED SALMON

Prepare salmon as above; place in baking dish, layer of crumbs, then layer of white sauce, then the salmon, until the dish is full, with the crumbs last. Bake in a moderate oven.

CREAM SAUCE

1 cup milk	$\frac{1}{4}$ teaspoon salt
1 tablespoon flour	$\frac{1}{8}$ teaspoon pepper
1 tablespoon butter	

Melt butter over hot water, add flour, seasoning, stir, and add milk slowly, constantly stirring until of a smooth consistency. To be used on vegetables, meats, eggs, etc.

FISH CHOWDER

6 or 8 potatoes sliced thin	1 small onion sliced thin
1 can or 1 cup shredded cod-fish	

Cook potatoes and onion until tender enough to mash, leaving them in the water in which they were cooked. Add one tablespoon of butter, one small can of Carnation milk (or any other); season well with pepper, paprika and salt to taste. Some codfish is more salty than others, so use judgment in the use of salt. This is delicious.

AUNT JOSEPHINE'S BOOK OF RECIPES

FISH BALLS

1 cup hot mashed potatoes	2 tablespoons milk
$\frac{1}{2}$ cup shredded codfish	$\frac{1}{2}$ cup cracker crumbs
2 teaspoons melted butter	

Put fish in cheesecloth. Let cold water run over it; squeeze dry; mix other ingredients together; work into balls; roll in cracker crumbs; fry in deep fat.

Potatoes

FRENCH FRIED POTATOES

Wash and pare small potatoes and cut in finger lengths. Soak in cold water, dry between towels and fry in deep fat. Drain on brown paper and sprinkle with salt. Do not have fat too hot, as potatoes must be cooked as well as browned.

FRIED POTATO BALLS

To one cup of hot riced potatoes add one tablespoon of butter, one-fourth teaspoon of salt, one-eighth teaspoon of celery salt, a few grains of cayenne. Cool slightly and add one-half beaten egg, one-half teaspoon finely chopped parsley. Shape in balls, roll in egg, then in bread crumbs, and fry in deep fat and drain.

DELMONICO POTATOES

Wash, peel and slice six potatoes; parboil in salted water for 10 minutes (one teaspoon of salt to one pint of water). Butter a baking dish, put in alternate layers of potatoes, cream sauce and cheese until nearly full. Sprinkle with bread crumbs and brown in oven.

POTATO CROQUETTES

Wash and pare four large potatoes. Drop in cold water; soak one hour; drain, cook in boiling water with salt until soft; drain, then force through a potato ricer. Add three tablespoons of cream, one teaspoon of salt, pepper and paprika to taste, a few drops of onion juice, yolk of one egg. Beat all together thoroughly. Form into balls, roll in crumbs, dip in beaten egg, roll again in crumbs, and fry in deep fat one minute. Drain on brown paper. Most delicious.

AUNT JOSEPHINE'S BOOK OF RECIPES

POTATO SURPRISE

3 cups hot mashed potatoes	Ham, boiled
3 egg yolks	1 hard boiled egg
1 teaspoon salt	1 slice pimento
1 tablespoon butter	1 pepper

Use boiled ham or left-over meat; grind and season; add chopped egg and pimento, and mix with a little gravy or white sauce. Make shells of potatoes and fill with meat mixture and cover with potatoes to form balls. Roll in egg and bread crumbs and fry in deep fat.

POTATO PUFFS

6 potatoes	1 teaspoon salt
2 tablespoons butter	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{3}$ cup hot milk	

Bake potatoes, cut slice from top of each and scoop out inside. Mash, adding seasoning, butter and hot milk. Beat until light. Refill jackets and brown in oven. One tablespoon of grated cheese may be added for each potato.

Salads and Salad Dressings

MAYONNAISE DRESSING—No. 3

2 egg yolks	1 teaspoon salt
1 cup oil	Juice of half a lemon
1½ teaspoons mustard	2 tablespoons vinegar
1 teaspoon paprika	

Have everything ice cold. Use oil dropper attached to egg beater. Beat yolks of eggs stiff; add oil while beating; then add other ingredients as given above, except the vinegar and lemon juice, which are added as needed when the mixture becomes too thick.

FRENCH DRESSING DE LUXE

2 tablespoons sugar	1 tablespoon horse radish
1 heaping teaspoon paprika	1 tablespoon chili sauce (Snyder's)
½ cup Mazola or olive oil	1 teaspoon salt
1 cup vinegar	

Place ingredients as named in pint jar with very tight top. Shake until well mixed. Place in cool place. Always shake before using. Delicious for head lettuce and cucumber or asparagus tips, which should stand in dressing an hour before using.

SUMMER DRESSING

(For Tomatoes or Other Salads)

2 or 3 tomatoes cut fine	1 green pepper
1 bunch celery cut fine	1 small onion

Chop the above ingredients very finely; add three tablespoons of sugar and half a cup of vinegar. Serve very cold on cold tomatoes or asparagus.

AUNT JOSEPHINE'S BOOK OF RECIPES

CHATEAU DRESSING

(One Pint)

This dressing is especially for fruit salad. Take a glass of the best currant jelly and whip it until there are no lumps of any kind. Have your bowl in ice. Add the same amount of the best double whipped cream, stirring it in very slowly.

FRENCH DRESSING

(One Pint)

Place in a small salad bowl one teaspoon of salt, one teaspoon of white pepper and half a teaspoon of French mustard. Add three-quarters of a pint of the best olive oil. Stir same until salt is melted. Add one teaspoon of vinegar and one-half cup of sweet cream. Keep in the ice-box.

TECO DRESSING

(One Pint)

One-half pint of mayonnaise. Four tablespoons of chil sauce. Four tablespoons of French dressing. One chopped beet. One-half green pepper (chopped). One-half hard-boiled egg (chopped). One-half chopped pepper mango. A dash of tabasco sauce. Mix well and serve when very cold. Keep in the ice box.

LORENZO DRESSING

(One Pint)

Fresh water cress, chopped very fine	6 soupspoons chili sauce
4 soupspoons best olive oil	1 soupspoon Worcestershire sauce
2 soupspoons Taragon vine- gar	2 soupspoons sugar
	Dash of salt and pepper

Put mixture in a bowl which has been standing on ice, and stir well.

AUNT JOSEPHINE'S BOOK OF RECIPES

MAYONNAISE DRESSING

(One Pint)

Drop the raw yolks of three eggs carefully separated from the whites, into a bowl; add one teaspoon of salt, with a dash of cayenne pepper and a dash of English mustard. Stir until thoroughly blended and somewhat thickened. Still stirring and always in the same direction, add a pint of olive oil, a few drops at a time. When this is thoroughly incorporated, add gradually a little more until the mixture is thick enough to ball on the spoon. Add a teaspoon of best Taragon vinegar to the thickened mayonnaise. When all of the oil has been worked into the mayonnaise, it should be very thick and jelly-like. Keep in a cool place until ready to use.

CREAM DRESSING

(One Pint)

Take one-half pint of mayonnaise dressing made with lemon juice instead of vinegar. Add to this mayonnaise a half pint of the best double whipped cream, also a little salt and pepper. Add your cream very slowly.

TARTAR SAUCE

(One Pint)

To three-quarters of a pint of mayonnaise dressing made with Taragon vinegar, add shallots chopped finely and a half cup of chopped capers, pickles and parsley mixed. Mix well with the mayonnaise dressing.

RUSSIAN DRESSING

(One Pint)

1 pint mayonnaise	1 teaspoon Russian caviar
4 anchovies chopped very fine	A little chopped chives

Mix well immediately before serving.

AUNT JOSEPHINE'S BOOK OF RECIPES

THOUSAND ISLAND DRESSING

(One Pint)

$\frac{1}{4}$ pint mayonnaise	A little chopped chives or
$\frac{1}{4}$ pint chili sauce	parsley, chives preferred
$\frac{1}{2}$ green pepper (chopped)	
$\frac{1}{2}$ Spanish pepper (chopped)	
(red pepper)	

Mix well together. (I add one tablespoon of horse-radish.)

SPAULDING DRESSING

(One Pint)

Place one-half pint of mayonnaise in a salad bowl which is standing on ice. Add to the mayonnaise one-half pint of French dressing, very slowly. Add a little chopped chives.

VIKING DRESSING

(One Pint)

One-half pint of mayonnaise dressing, one-quarter of a pint of chili sauce, two sliced hard-boiled eggs, a little chopped chives. Mix well.

VINAIGRETTE DRESSING

(One Pint)

One pint of French dressing, one chopped boiled egg, a little chopped chives, two chopped sour pickles, a dash of whole ground white pepper. Mix well and serve cold.

SPECIAL DRESSING

4 tablespoons mayonnaise or	1 tablespoon walnut catsup
boiled dressing	1 tablespoon Worcestershire
2 tablespoons chili sauce	sauce
1 tablespoon onion juice	

Put in bottle; shake well.

AUNT JOSEPHINE'S BOOK OF RECIPES

MAYONNAISE

1 egg yolk	$\frac{1}{2}$ cup mustard
$\frac{3}{4}$ cup olive oil	$\frac{1}{2}$ teaspoon sugar
2 tablespoons vinegar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{8}$ teaspoon cayenne	

Mix dry ingredients; add beaten yolk and beat until yolk is thickened, then gradually add vinegar. Beat with Dover egg beater, adding oil, one teaspoon at a time. Beat well; put in cold place until used.

A small amount of tomato catsup may be added or any cheese grated, hard-boiled egg, chopped olives or pickles, to form a variety of dressings.

BOILED SALAD DRESSING

1 egg	2 heaping teaspoons sugar
1 cup milk	1 large teaspoon mustard
$\frac{1}{2}$ cup vinegar	1 saltspoon salt
Butter size of egg	1 saltspoon paprika
1 level tablespoon flour	

Mix flour, salt, sugar and mustard; sift into beaten egg; add milk last, vinegar and butter. Put in double boiler; stir until it boils. When cool, add one cup of whipped cream.

GREAT-GRANDMOTHER'S CUCUMBER SALAD

(Used as a Relish)

12 large cucumbers	1 teaspoon white mustard
5 large onions	seed
1 cup sugar	1 teaspoon celery seed
1 quart vinegar	1 teaspoon tumeric powder
1 teaspoon white and black pepper	1 cup salt

Slice cucumbers and onions very thin; place alternately in a deep jar; put salt over each layer. Let stand over night, then drain thoroughly. Heat the vinegar; add the above ingredients; then drop the cucumbers in and cook until transparent. Can in quart jars. This will keep in a cool place indefinitely.

AUNT JOSEPHINE'S BOOK OF RECIPES

ASPARAGUS SALAD

For each serving, use three stalks of white asparagus. Slip a ring of pimento or green pepper around the bunch. Place on lettuce leaves and serve with French dressing.

AUNT SARAH'S SALAD DRESSING FOR CABBAGE

6 hard boiled eggs chopped	1 teaspoon mustard
finely	$\frac{1}{2}$ teaspoon melted butter
1 small cup sugar	$\frac{1}{2}$ cup (or more) vinegar
1 teaspoon salt	

This is delicious.

SALAD

Make little balls of grated yellow cheese and Neufchatel cheese mixed with a little salad dressing. Cut celery to form petals and fasten around balls to represent daisies.

PINEAPPLE SALAD

Roll circles of pineapple in cocoanut and place on lettuce leaves. Cut dates in strips and place on circle. Fill center with dressing.

EASTER SALAD

Hard boil eggs, peel and, while warm, press gently both ends with thumb and middle finger. When cold, dip in coloring, stick a clove and leaf on top. Should resemble an apple. Set on a lettuce leaf and put salad dressing at one side.

FRENCH DRESSING

6 tablespoons olive oil	$\frac{1}{8}$ teaspoon cayenne
3 tablespoons vinegar	$\frac{1}{4}$ cup mustard
1 teaspoon sugar	

Mix dry ingredients, add oil, then slowly add vinegar, beating vigorously. Have oil and vinegar cold.

AUNT JOSEPHINE'S BOOK OF RECIPES

BOILED SALAD DRESSING

1 teaspoon salt	1 cup vinegar
1 teaspoon mustard	1½ tablespoons sugar
2 egg yolks	⅛ teaspoon cayenne
¾ cup thin cream (sour may be used)	1 tablespoon flour

Mix dry ingredients, add egg yolk (beaten), cream, then add vinegar. Cook over hot water until thick, stirring constantly.

SHERRY'S DRESSING FOR LETTUCE HEARTS

½ cup olive oil	1 tablespoon green peppers, chopped finely
5 tablespoons vinegar	½ teaspoon pimentos, chopped finely
½ teaspoon powdered sugar	2 teaspoons chopped parsley
½ small Bermuda onion, chopped finely	

Let stand one hour, then shake violently.

Pickles and Relishes

MUSTARD PICKLES

Take one peck of small cucumbers, soak over night; scrub clean in the morning. Put them in vinegar in which is a cup of salt and a scant cup of best ground mustard (one gallon of vinegar). These will be ready for use in a few days.

TOMATO CATSUP

1 gallon ripe tomatoes	½ tablespoon cloves
4 tablespoons salt	3 or 4 red peppers
4 tablespoons black pepper	2 large onions
3 tablespoons mustard	

Simmer in vinegar to cover for three or four hours; then strain and bottle.

CHILI SAUCE

24 large ripe tomatoes	2 tablespoons salt
5 green peppers	7 tablespoons brown sugar
2 small onions	5 teacups white wine vinegar

Boil until as thick as desired. Peel tomatoes in very hot water; then add the rest. Chop peppers and onions very fine.

CUCUMBER PICKLES

Wash cucumbers free of all black spines. Take vinegar enough to cover; put a very little salt in it. Heat slowly until warm through, and let stand on the back of the stove for an hour or more. Then heat again, and this time fill the pickles in glass jars; bring the vinegar to a boil and pour over pickles. You may have to add a little fresh vinegar to make it a little sour. Before pouring the boiling vinegar over the pickles, put saccharine (about the size of a grain of corn) on the top of each jar of your pickles.

AUNT JOSEPHINE'S BOOK OF RECIPES

CORN RELISH

18 ears corn	1 pint vinegar
1 onion	4 cups sugar
1 cabbage	$\frac{1}{2}$ cup salt
$\frac{1}{4}$ pound mustard (Cole- man's)	2 green peppers
	2 bunches celery

Cut corn from cob ; chop onion, peppers, cabbage and celery ; add sugar, salt and vinegar. Cook slowly for 45 minutes. A few minutes before canning, add mustard dissolved in water. Use glass jars.

AUNT JOSEPHINE'S BOOK OF RECIPES

Candies

FUDGE

2 cups brown sugar	$\frac{1}{2}$ cup white sugar
$\frac{1}{3}$ teaspoon cream tartar	1 cup milk
1 tablespoon butter	$\frac{1}{2}$ teaspoon vanilla
2 squares chocolate or Chirardella's	

Stir sugar, cream of tartar, milk, chocolate and butter together. Put over blaze, stirring constantly until it boils. Cook until it forms a ball in cold water; set to cool; add vanilla; beat until creamy, and knead. Spread on pan and cut in squares.

THE BEST MARSHMALLOWS

Use two tablespoons of Knox gelatin dissolved in six tablespoons of water. Cook three cups of sugar, with enough water to cover, until it threads or forms a soft hard ball when dropped in cold water. When ready, pour syrup over the dissolved gelatin and beat and beat until it foams. When cool, add the beaten white of an egg. Flavor delicately with peppermint. Pour into a square tin that has been prepared. Cut in squares and dip in powdered sugar.

KISSES

Beat stiff the white of one egg, then add one cup of powdered sugar and one teaspoon of baking powder, beating constantly, and one-half teaspoon of almond extract. Drop on pan or force through a pastry bag and bake eight minutes in hot oven.

MINTS

Make fondant, melt and color yellow; add desired flavoring and drop by teaspoonfuls.

AUNT JOSEPHINE'S BOOK OF RECIPES

POTATO FONDANT

$\frac{1}{2}$ cup mashed potatoes $\frac{2}{3}$ cup milk
2 cups sugar

Stir together, place on asbestos mat and cook until thick. Turn out on shallow dish to cool; then beat until stiff, and knead as other fondant. Color and use as desired.

FONDANT

3 cups sugar 1 cup water
 $\frac{1}{2}$ teaspoon cream tartar

Stir until all dissolved, then boil until it forms a ball in cold water. Pour out in a shallow pan to cool. Then beat until creamy and knead until smooth. Flavor and color different portions. Use to stuff dates or figs or form balls and place a nut on each, or roll around fruit or dip in melted chocolate.

NUT BRITTLE

2 cups sugar $\frac{3}{4}$ cup peanuts

Stir sugar in an iron skillet over blaze until all the sugar is melted. Add chopped nuts and pour out quickly on buttered pan.

CARAMELS

1 cup sugar $1\frac{1}{2}$ cups cream
 $\frac{3}{4}$ cup corn syrup

Put sugar, syrup and one-third of cream in pan and boil until soft ball is formed. Add one-third of cream and boil until soft ball stage; then add remaining cream and cook until it forms a firm ball—not brittle. Add flavoring and pour on buttered pan.

AUNT JOSEPHINE'S BOOK OF RECIPES

DAISY CREAM CANDY

(Like Opera Creams—An Old Recipe)

3 pounds granulated sugar	6 ounces butter
1 pint water	1 tablespoon vanilla

Put first three ingredients in kettle with a sugar thermometer. Boil over a moderate fire to 260 degrees Fahrenheit or 127.5 degrees Centigrade. Pour on cold marble slab. Add vanilla. Pull when cool enough to handle. Mark deeply with a knife and break off pieces about six inches long. Allow candy to stand in dry place for ten or twelve hours; then pack in tin boxes. Cover tightly, and allow it to stand until creamy and soft (it takes about 24 hours). Keep in tin box to prevent drying.

AUNT JOSEPHINE'S BOOK OF RECIPES

Beverages

TIME-SAVING COFFEE

2 cups coffee, ground medium 1 cup cold water
1 egg

Break egg in coffee; add water, cover, let stand. Use quantity desired; let come to a boil in cold water. Then add boiling water if needed.

CHOCOLATE

4 tablespoons Chirardella's 1 large can milk (Carnation
ground chocolate preferred)
2 teaspoons sugar ½ cup hot water
¼ teaspoon cornstarch

Place milk and water in porcelain pan; let it come to the boiling point. Mix chocolate, sugar and cornstarch, and add to the milk. Do not boil. Place the pan in boiling water and leave until it is boiling hot. Serve over whipped cream placed in bottom of cup—one teaspoon to each cup.

RASPBERRY VINEGAR

2 quarts red raspberries 2½ cups vinegar
1½ pints sugar

Put sugar over raspberries; let stand over night. Drain juice, add vinegar, cook for 20 minutes. Put in bottles. For use as a summer drink, using one-third juice to two-thirds water.

Miscellaneous Recipes

ROAST CHICKEN

Clean, stuff and truss a chicken. Place on its back, sprinkle with salt, then rub with two tablespoons of flour and two tablespoons of butter, mixed together. Place in hot oven, and when flour begins to brown, reduce heat and baste with hot water. Continue basting every 10 minutes until chicken is done. A four-pound chicken requires about one and one-half hours.

STUFFING

3 cups bread crumbs	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ cup hot milk	Salt, pepper, sage, etc.

Melt butter in hot milk, pour over bread crumbs, add the seasoning.

OYSTER STUFFING

3 cups bread crumbs	Pepper
$\frac{1}{2}$ cup melted butter	1 pint oysters
Salt	

Mix ingredients in the order given.

CRACKER STUFFING

1 cup cracker crumbs	$\frac{1}{3}$ cup melted butter
$\frac{1}{3}$ cup boiling water	Salt, pepper, sage, onion, etc.

Melt butter in water, pour over crumbs to which seasonings have been added.

RHUBARB CONSERVE

1 cup rhubarb	1 orange
$1\frac{1}{2}$ cups sugar	

Cut orange thin. Grate the rind and save all juice. Cook slowly for 20 minutes or until jellied or thick.

AUNT JOSEPHINE'S BOOK OF RECIPES

JELLIED APPLES

6 Jonathan apples
2½ cups sugar

1½ cups water

Peel and core the apples. Put the peelings on to boil in one and one-half cups of hot water. When the peelings are quite soft, and the water is pink, strain the juice from the peelings, add the sugar, and cook the apples in the juice until transparent. Lift the apples without breaking onto the plate or dish in which they will be served. Allow the juice to become thick and thread when dropped from a spoon. Then pour the jellied juice into the centers of the apples and around the plate. Place where they will cool. Serve with pork roast or tenderloin.

ORANGE AND RHUBARB CONSERVE

Remove peel from eight oranges. Divide in sections, removing seeds and tough part. Add five pounds of rhubarb, peeled and cut in one-half inch pieces. Put in preserving kettle. Heat to boiling point and cook one-half hour. Then add four pounds of sugar and rind. Cook slowly for two hours. Turn into glasses.

(I find it easier to put oranges through the meat grinder. By using a pan to catch the juice, you don't lose anything, but save strength.)

PRUNE CONSERVE

1 pound prunes
1 cup sugar
1 cup raisins

2 cups water
1 cup nut meats

Wash prunes, add water and soak over night. Cook slowly till tender. Drain, but reserve prune juice. Remove prune seeds and chop prunes. Combine the prunes, prune juice, sugar, nuts and raisins. Cook slowly till mixture becomes thick. Stir constantly to prevent scorching. This is a good winter conserve. Try it.

Useful Things to Know

QUANTITIES

Tea—Six teaspoons to one ounce. One pound for 60 to 70 people, if teapots are used. Considerably less if bags of tea are placed in urns.

Coffee (Ground)—One full tablespoon for each person. One pound for 25 to 30 persons; less when made in large quantities.

Sugar—One pound for about 50. The lumps should be cut small.

Milk—Half a gill per head. One pint for about 12 people is enough for tea. For coffee, the full half a gill per head.

Cream—One pint for about 25 people.

Cup or Lemonade—About half a pint per head.

Bread and Butter—One and one-quarter pounds to one and one-half pounds of butter to three quartern sandwich loaves. This makes enough thin bread and butter for 100 persons.

Sandwiches—Ditto.

Large Cakes—One slice to two persons.

Small Cakes—Three to two persons (this is for afternoon parties).

Ices—About ten helpings to one quart.

Soup—One-third of a pint per head.

Fish—Allow about one-fourth pound uncooked per head.

Creams and Jellies—Eight to ten helpings to a quart mold.

Cutlets—There are seven cutlets on a neck of lamb or mutton.

These quantities are a correct average; but one person will use more butter than another when spreading.

AUNT JOSEPHINE'S BOOK OF RECIPES

Bread should be one day old and the butter softened by placing the plate over a basin of boiling water. For children's parties, far more milk is needed than for grown-up people.

When catering for school treats and entertainments, it is usual to use chocolate rather than coffee, and to allow nearly double the quantity of sugar needed for an ordinary afternoon part. For thick bread and butter, allow about 22 rounds to a quartern loaf. Cut each in half to make 44 pieces, and allow about six ounces of butter for the loaf.

TIME FOR BOILING OF VEGETABLES

	Minutes
Asparagus	20 to 25
Cabbage	20 to 25
Cauliflower	20 to 25
Corn (green)	15 to 20
Beans (string)	25 to 30
Beans (Lima)	30 to 35
Beets	30 to 40
Brussels Sprouts	12 to 15
Macaroni	30 to 40
Onions	30 to 40
Parsnips	30 to 35
Peas	About 20
Potatoes	About 30
Rice	20 to 25
Spinach	20 to 25
Turnips	30 to 35

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